

Electric Pizza Oven Operating Instructions



Applicable models:

PS-601/ PS-601E

PS-602 / PS-602E

PS-603 / PS-603E

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In order to maximize the effectiveness of the oven, please read the instructions carefully and keep the instruction manual properly so that all users can refer to it at any time.

IMPORTANT SAFEGUARDS

READ ALL AND FOLLOW

1. To protect against Electrical hazards, **DO NOT** immerse ovens in water or other liquids.
2. **DO NOT** use water jet to clean ovens as it may result in serious injury or death.
3. **DO NOT** use the machine if the cord or plug is damaged or if the machine malfunctions. Please contact the nearest authorized service agency immediately for inspection and repair.
4. **DO NOT** use ovens outdoors.
5. Improper installation or use will result in electric shock, injury, or damage to the oven or your property.
6. Pizza ovens are appliance designed only for commercial use and are intended to be operated only by trained professionals.
7. To prevent risks of fire hazards, ovens should be installed in a non-flammable environment. Any combustion materials should be kept at least 50 CM from the front, sides, back and top of the oven.
8. The oven must be cleaned thoroughly before first use and after each use.
(See part ‘Maintenance’)
9. Cut off the power supply when the oven is not in use and after each use.
10. If you need to move or transport the oven, make sure the oven is cooled down completely, because the oven’s surface remains hot after turning off the power of each use.

11. **DO NOT** insert any foreign objects into the vents or the exhaust ports, as it may result in electrical shock, fire or damage to the oven.

12. **DO NOT** block the oven's air intake or exhaust vents or use it where they might be blocked.

The contents of 'IMPORTANT SAFEGUARDS' will enable you to use the product safely and properly and prevent risks of personal injury or property damage.

Please use it based on a full understanding of the contents and keep it properly after reading so that all users of this product can refer to it at any time.

The company has made every effort to ensure the accuracy and completeness of this manual. If you find any omissions or errors, please report them to our agent or contact us directly. We are very grateful for this!

The company reserves the right to change the contents of the manual at any time without prior notice.

The company does not assume legal responsibility for damages or loss of profits caused by failures of this product.

Installations

1. The installation, commissioning, transportation and auxiliary installation of the oven must be carried out by professionals. Non-professionals are not allowed to operate privately, otherwise it is very likely to cause death, serious injury, fire and damage to the oven.

2. Do not store or use ovens in the open air, do not use ovens in places that are particularly humid or have water dripping, and do not use ovens in high-temperature environments.

3. Ovens are for commercial use only, do not use at households.

4. Do not use ovens at places with flammable and explosive items or corrosive gases, to prevent risk of fire hazards. Do not use ovens at places where sand or dust easily accumulates.

5. Ovens must be fixed and placed before use to prevent them from moving during use. Place the front, sides and back of ovens at least 50 CM away from the wall to ensure smooth heat dissipation and exhaust of ovens.

6. Do not place heavy, flammable, explosive or other combustible items on the top of the oven, otherwise it may cause fire due to excessive temperature.

7. There is an exhaust port at the back of the oven. Do not place flammable, explosive or other combustible items near the exhaust port, otherwise the high temperature at the exhaust port may cause danger and fire.

8. If necessary, users can install exhaust ducts by themselves. The exhaust ducts must be made of non-combustible, heat-insulation, and flame-retardant materials, otherwise a fire may be caused due to excessive temperature.

9. The length of the exhaust duct should not exceed 5 meters, any flammable and explosive items are not allowed to pass through the route of the exhaust duct.

10. The technical parameter plate is on the back of the oven (see 'Back View'), be sure to check that the nature of the power supply is consistent with the power supply marked on the parameter label.

11. This Machine has Class I protection against touching of live parts, a leakage protection switch with large opening distance (contact opening distance of more than 3mm) and full-pole disconnection must be installed in the power supply line.

12. The oven is an appliance that is "permanently connected to fixed wiring". Do not connect the plug or the power cord to a socket. Otherwise, it may damage the oven or cause other dangers.

13. There is a wiring diagram near the cable on the back of the oven. Carefully refer to the phase line sequence on the wiring diagram before connecting the power cord to avoid mistakes.

14. The oven has a factory-installed power cord. Please connect the power cord to the leakage protection switch of the power supply and connect the ground wire.

15. The green/yellow two-color wire in the power cord is the grounding conductor and must be reliably connected to a protective grounding conductor that complies with national electricity safety regulations.

16. When the power cord passes through the electrical box, it must be fixed to the electrical box with a rope socket to prevent the cable from falling off when subjected to external force.

17. After the cable is connected, make sure it does not pass through the smoke outlet of the oven or similar high-temperature surfaces to avoid damaging the cable.

18. If the power cord is damaged, it must be replaced with a dedicated cord or a dedicated component purchased from its original manufacturer or maintenance department.

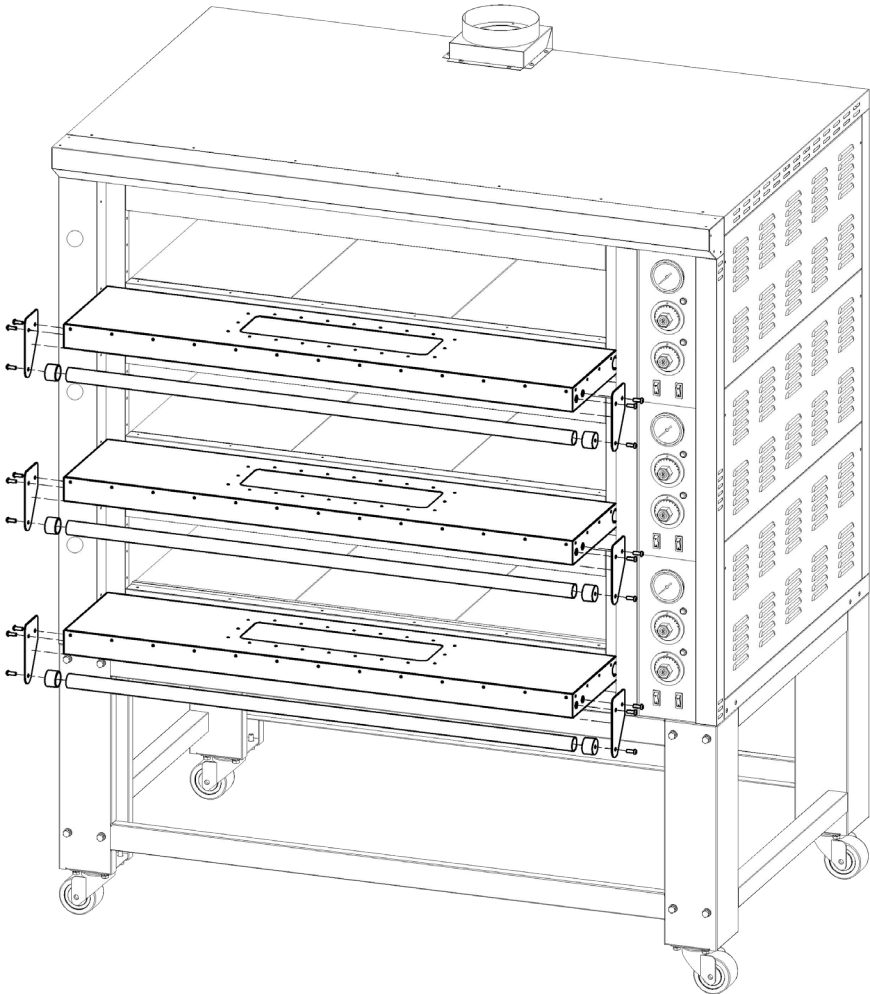
19. Regularly check the power cord. If the power cord is found to be cracked, aging, damp, chemically corroded, or damaged by external forces, contact a professional maintenance person immediately to replace it.

20. A reliable grounding is necessary for the oven. It is strictly forbidden to connect the grounding wire to pipes such as water pipes, gas pipes and heating pipes, otherwise it may cause safety accidents.

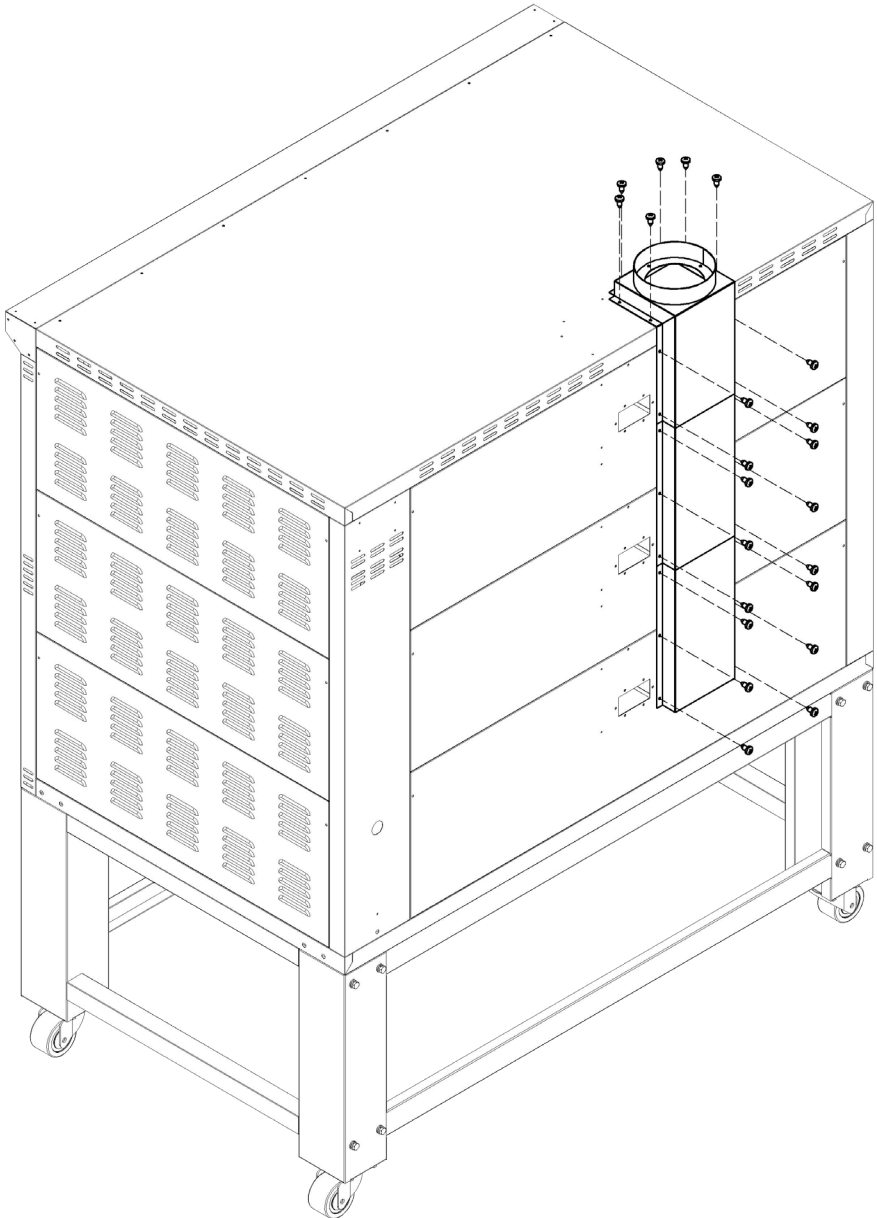
21. During installation, do not place the oven near certain surfaces such as walls, partitions, kitchen equipment and other similar surfaces, unless they are made of flame-retardant materials or covered with non-combustible insulation materials, and pay close attention to waterproofing regulations.

- **These instructions are not intended for people (including children) with reduced physical, sensory or mental capabilities, intellectual disabilities, or lack of experience and knowledge.**
- Particular care should be taken when using containers made of the following materials in the oven: paper, cardboard, plastic or similar materials.

Door Handle Installation



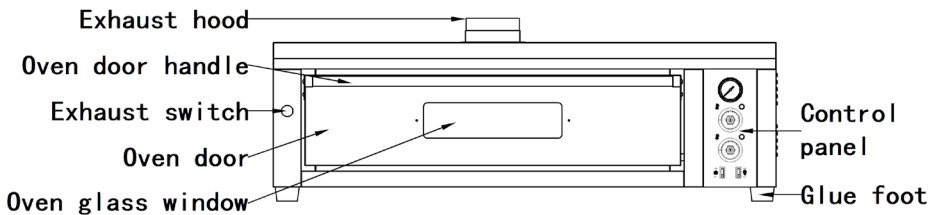
Exhaust Hood Installation



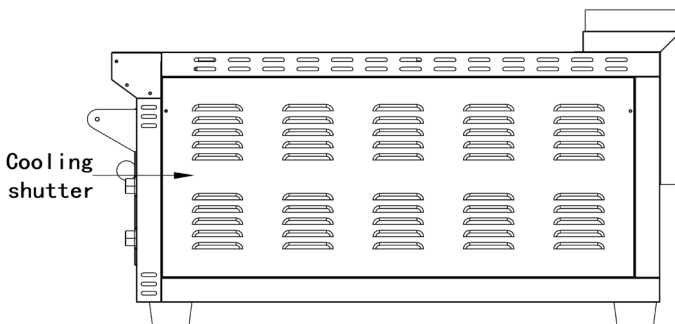
Product Diagram

PS-601

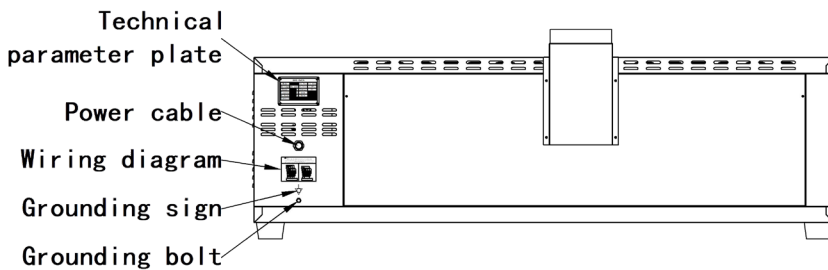
Front view



Side view



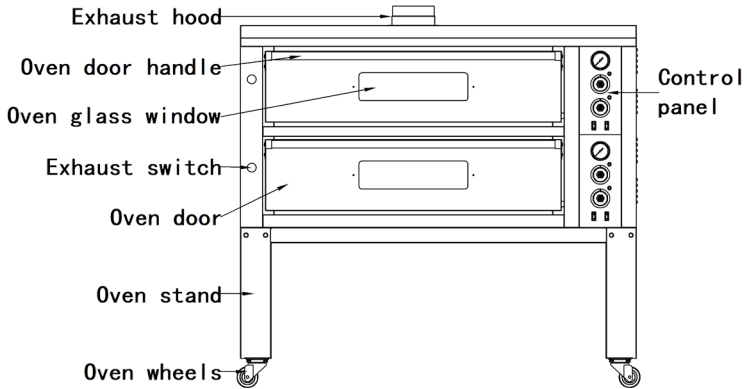
Back view



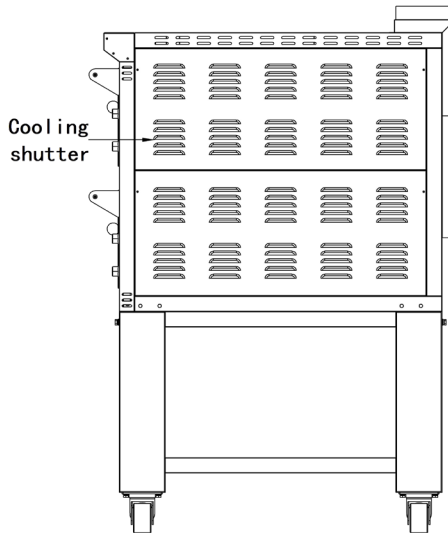
Product Diagram

PS-602

Front view



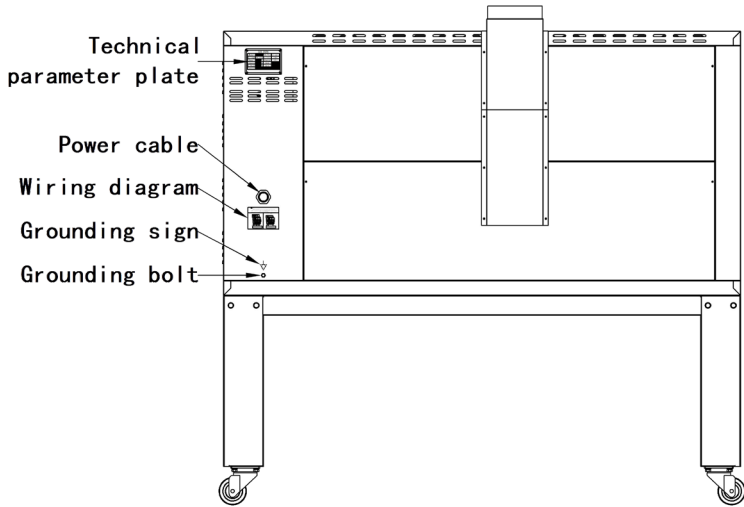
Side view



Product Diagram

PS-602

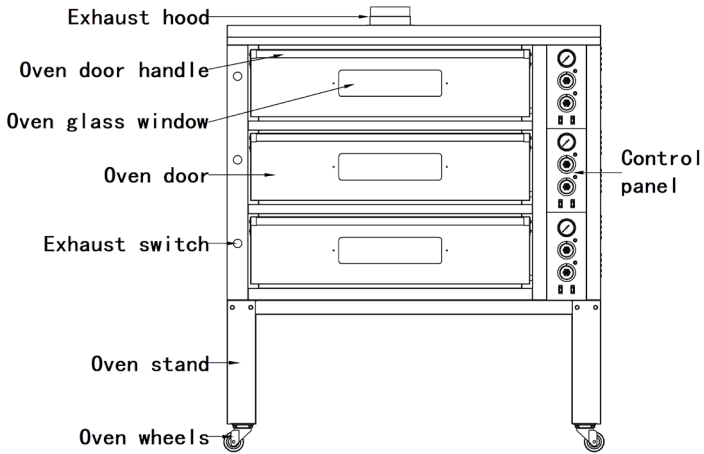
Back view



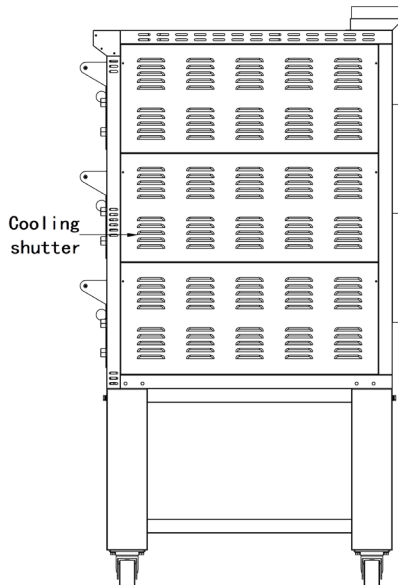
Product Diagram

PS-603

Front view



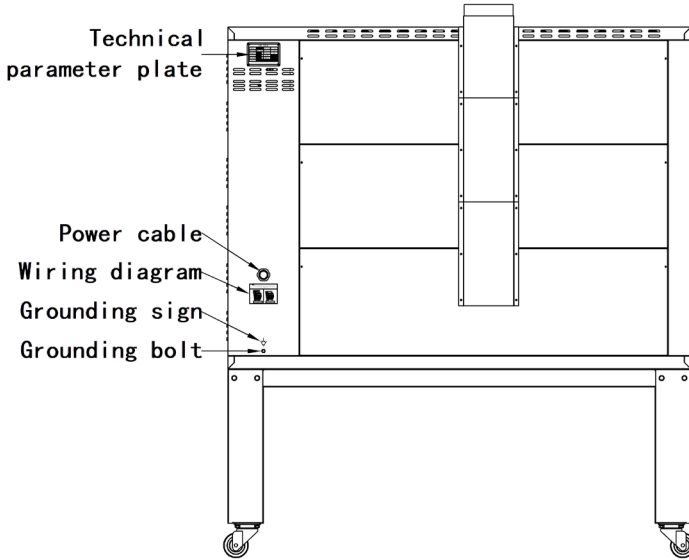
Side view



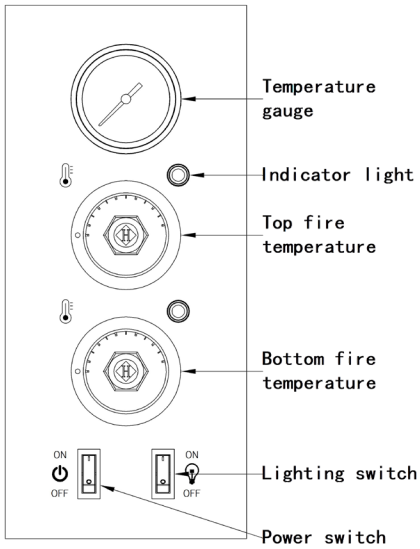
Product Diagram

PS-603

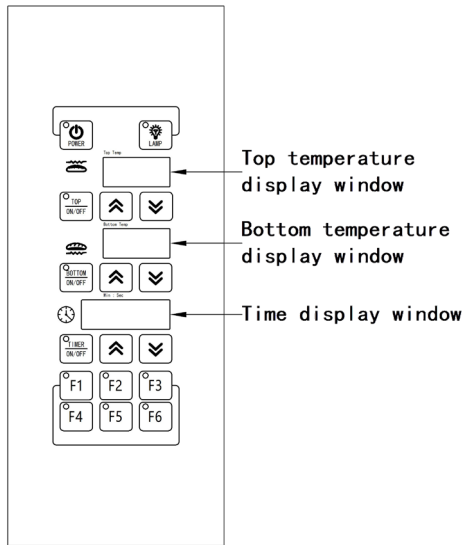
Back view



Control Panel – Mechanical



Control Panel - Digital



Operating Instructions – Mechanical Panels

- Before operating the oven, make sure the oven is placed fixed and placed properly to prevent the oven from moving during use.
- **CONFIRM BEFORE USE:** Do not press the oven switch or adjust the temperature instrument with wet hands. Water on your hands can easily flow into the switch, causing the risk of electric shock.
- Turn on the Power Switch, set the Top and Bottom Temperature, the oven will enter the heating mode and start working.
- Face directly at the thermometer to observe the temperature accurately. To avoid unnecessary errors, do not observe the thermometer from other views as the pointer of the thermometer will deviate from other views.
- The oven will stop heating up and enter the Constant Temperature Mode when it reaches the preset temperature.
- When the temperature in the oven chamber is lower than the preset temperature, the temperature meter will automatically output a signal and start to increase the temperature until it reaches the preset temperature, and this cycle repeats.
- Under abnormal operations (temperature exceeding 530°C to 550°C), the ovens will activate Abnormal Temperature Protection and automatically cut off all power supplies.
- The Abnormal Temperature Protection of the oven will not automatically restore, it needs to be restored manually to ensure work safety.
- To resume from Abnormal Temperature Protection, first cut off the external power supply of the oven (make sure to turn off the power supply of the oven and the external connection, and ensure that the oven is not energized), the open the electrical box and turn on the trip switch (see figure 1), and the oven will resume to the Ready-to-Work State.

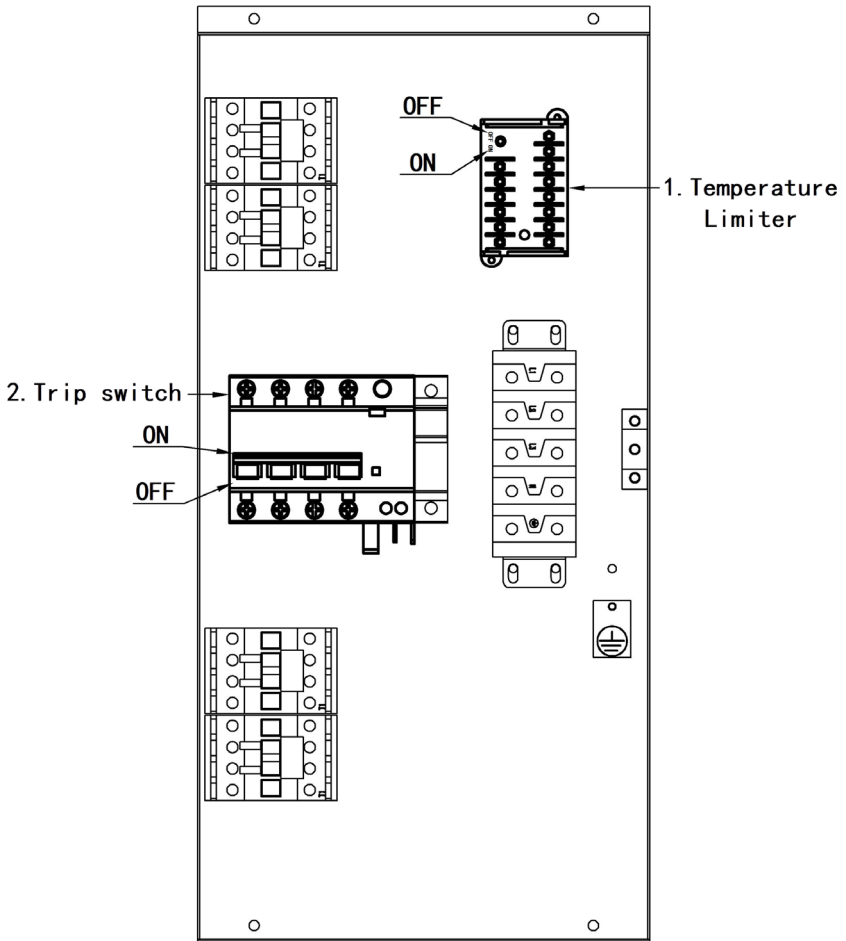











Figure 1: Restoration of Abnormal Temperature Protection

Operating Instructions – For Digital Panels

Key Descriptions (Serial Number)	
	Power Switch: power on and off
	Set up key
	Set down key
	Chamber light
	Top fire function key: top fire temperature setting
	Bottom fire function key: bottom fire temperature setting
	Timer function key: timing ON/OFF
	F1~F6 memory storage key: store up to 6 modes of temperature presets

BEGIN TO OPERATE

- Turn on the power switch key  , set the required top and bottom fire temperature, press the confirmation key, the oven will start working,
- The oven will stop heating up and enter the Constant Temperature Mode when it reaches the preset temperature.

- When the temperature in the oven chamber is lower than the preset temperature, the temperature meter will automatically output a signal and start to increase the temperature until it reaches the preset temperature, and this cycle repeats.
- The oven has a 99 minutes timer and can be turned on when needed.
- The oven is equipped with a memory function that can save 6 frequently used working modes, F1 to F6 (see Key Descriptions).
- To memorize and save the baking mode: select the mode button (F1~F6), press and hold it for 3 seconds until it lights up in red, then set the top and bottom temperatures to be saved, and press the save button again for 3 seconds until the buzzer sounds, indicating that the mode has been saved successfully.

- Under abnormal operations (temperature exceeding 530°C to 550°C), the ovens will activate Abnormal Temperature Protection and automatically cut off all power supplies.
- The Abnormal Temperature Protection of the oven will not automatically restore, it needs to be restored manually to ensure work safety.
- To resume from Abnormal Temperature Protection, first cut off the external power supply of the oven (make sure to turn off the power supply of the oven and the external connection, and ensure that the oven is not energized), the open the electrical box and turn on the trip switch (see figure 2), and the oven will resume to the Ready-to-Work State.

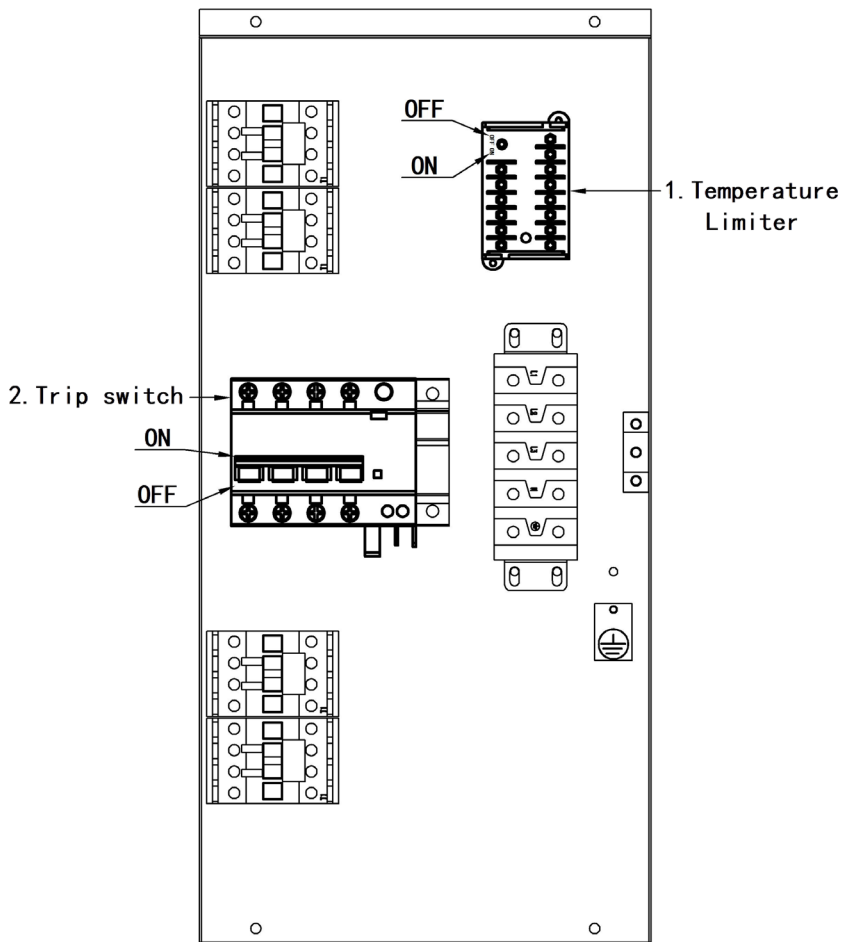


Figure 2: Restoration of Abnormal Temperature Protection

CAUTION: on the first use

- When using the oven for the first time, it is normal to have smoke during the heating process because the steel surface of the chamber may contain a little protective oil. To remove the protective oil, turn on the thermostat, set the temperature to 300°C and work continuously for 1 hour to remove the protective oil on the steel plate surface inside the chamber. The smoke generated during this process is harmful to the human body, be sure to open the oven doors and kitchen windows for better ventilation.
- After finishing work every day, the user **MUST** cut off all the power supplies, and turn off the leakage protection switch. Open and close oven doors gently and avoid bouncing the door back.
- If the oven is not planned to be used for a long time, cut off all power supplies including the power supply connected to the outside of the oven, and pay attention to waterproof regulations.
- Do not touch the transparent window glass of the oven door with your hands while the oven is working, to avoid burns.
- Before operating the oven, make sure the oven is place fixed and placed properly to prevent the oven from moving during use.
- Only pizzas and breads can be placed directly on the stone slab. Other foods must be placed on a tray or container that is heat-resistant.
- It is recommended to use a deck brush or a scraper to scrape off the burnt foods and carbon residues on the surface of the stone slab every day. Accumulation will cause the taste of food to deteriorate and increase the baking time.
- Do not unfreeze frozen foods directly on the stone slab, place them on a food tray to unfreeze.

Maintenance

It is recommended to clean the oven daily to maintain optimal performance

Cool down the oven completely before cleaning

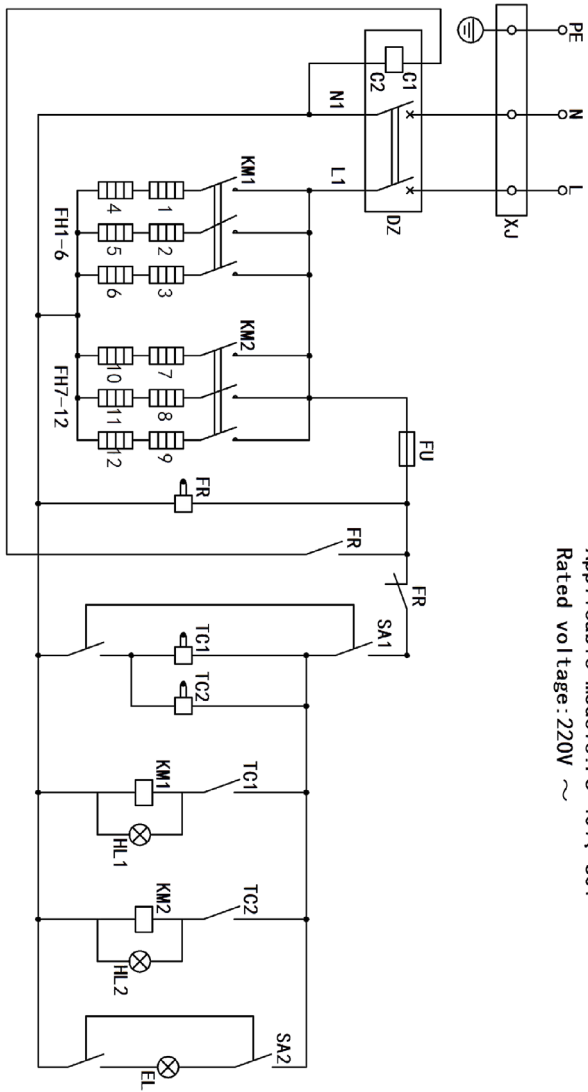
- Cut off all power suppliers and turn off the leakage switch before cleaning and maintaining the oven.
- Do not use water jets to clean the oven, otherwise it will cause a risk of electric leakage.
- Wait until the oven returned to room temperature to clean it, to avoid burns.
- Do not apply any sharp or hard kitchen utensils to avoid damaging the surface of the oven.
- Do not wipe the dissipation holes on the top, right side and left side of the oven with a wet cloth during cleaning, to prevent water drops from dripping into the electrical box.
- Regularly check the power cord. If the power cord is found to be cracked, aging, damp, chemically corroded, or damaged by external forces, contact a professional maintenance person in time to replace it.
- The stainless steel on the front of the oven can be wiped gently with a dry soft cloth. Do not wipe it with a hard cloth or other hard objects.
- The oven chamber can be wiped with a dry soft cloth, and food residues can be scraped off with a plastic object.
- If the oven is not cleaned for a long time, the food residues will form into hard solids, making them harder to clean off. It is recommended to clean them every day.

- The oven cabinet can be gently wiped with a dry soft cloth. Do not wipe it with a wet cloth to prevent water drops from dripping into the electrical box.
- The stone slab can be wiped with a deck brush or a plastic scraper and a dry cloth.
- The control panel of the oven can be wiped gently with a dry soft cloth. Do not use alcohol, thinner or other volatile chemicals to clean it.
- Do not use any cleaners on the stone slab.
- Do not use any pressure washing equipment or water hose to clean the oven.
- Do not use abrasive fleece or abrasive sponges, steel wool, etc. to clean the oven door glass and oven surfaces.

Electrical Schematic

Model: PS-601

Rated Voltage: 220V~



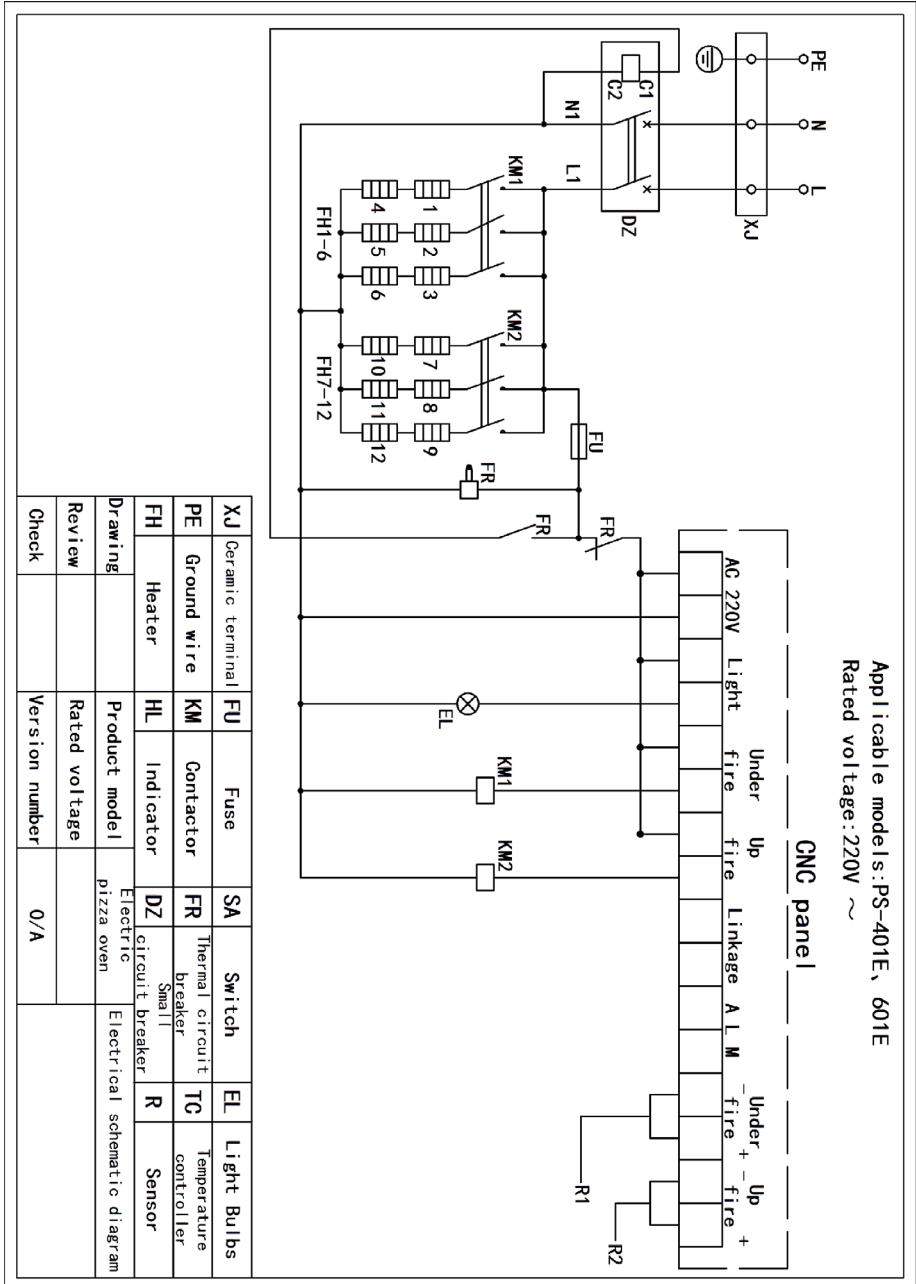
Applicable models: PS-401, 601
Rated voltage: 220V ~

XJ	Ceramic terminal	FU	Fuse	SA	Switch	EL	Light Bulbs
PE	Ground wire	KM	Contactors	FR	Thermal circuit breaker	TC	Temperature controller
FH	Heater	HIL	Indicator	DZ	Electric pizza oven circuit breaker		
Drawing		Product model		Electric pizza oven		Electrical schematic diagram	
Review		Rated voltage					
Check		Version number		0/A			

Electrical Schematic

Model: PS-601E

Rated Voltage: 220V~



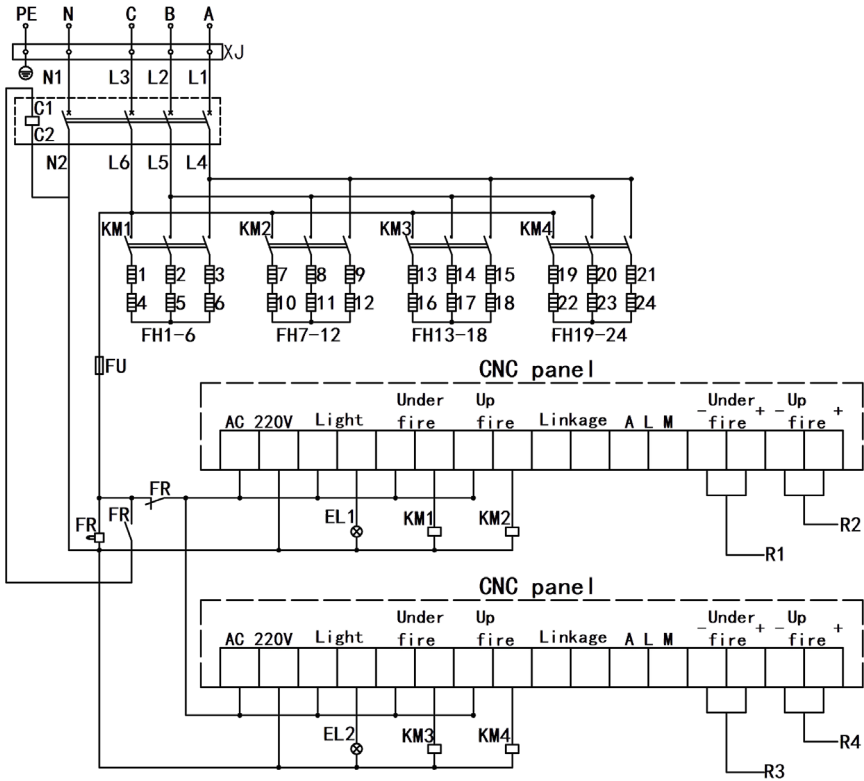
Electrical Schematic

Model: PS-602E

Rated Voltage: 380V 3N~

Applicable models: PS-402E, 602E, 802E

Rated voltage: 380V 3N~



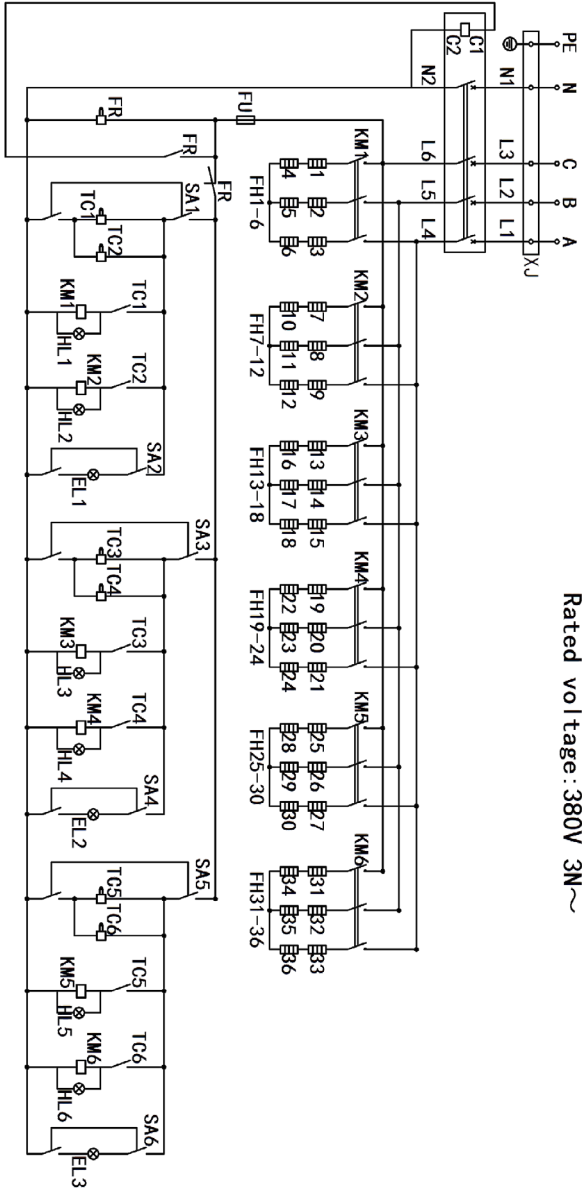
XJ	Ceramic terminal	FU	Fuse	SA	Switch	EL	Light Bulbs
PE	Ground wire	KM	Contactors	FR	Thermal circuit breaker	TC	Temperature controller
FH	Heater	HL	Indicator	DZ	Small circuit breaker	R	Sensor
Drawing		Product model		Electric pizza oven		Electrical schematic diagram	
Review		Rated voltage					
Check		Version number		0/A			

Electrical Schematic

Model: PS-603

Rated Voltage: 380V 3N~

Applicable models: PS-403, 603, 803
 Rated voltage: 380V 3N~

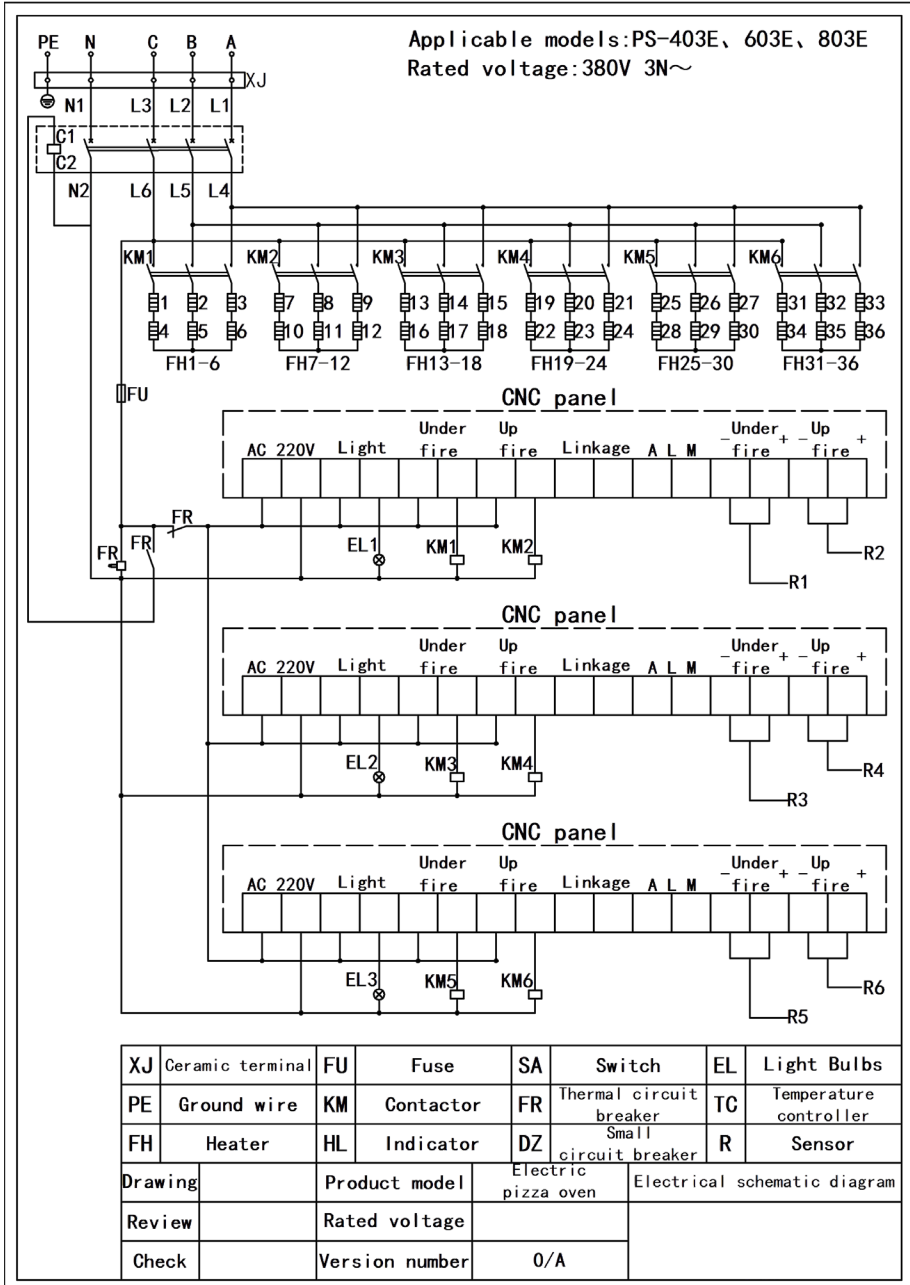


XJ	Ceramic terminal	FU	Fuse	SA	Switch	EL	Light Bulbs
PE	Ground wire	KM	Contactors	FR	Thermal circuit breaker	TC	Temperature controller
FH	Heater	HL	Indicator	DZ	Electric circuit breaker		
Drawing			Product model		Electric pizza oven		Electrical schematic diagram
Review			Rated voltage				
Check			Version number		0/A		

Electrical Schematic

Model: PS-603E

Rated Voltage: 380V 3N~



Packing List

Name	Unit	Quantity	Remarks
Oven	PCS	1	
Operating Instructions	Copy	1	
Power Cord	PCS	1	Connected to terminal
Exhaust Hood	PCS	1	
Door Handle Base	Pair/door	1	
Door Handle	PCS/door	1	
Exhaust Flue	PCS	1	

Technical Parameters

Name	Electric Pizza Oven	Electric Pizza Oven
Model	PS-601/PS-601E	PS-601/PS-601E
Capacity	1-deck	1-deck
Rated Voltage	220V ~	380V 3N~
Rated Input Power	6.6 kW	6.6 kW
Rated Current	30 A	10 A
Machine size	1420×880×448 mm	1420×880×448 mm
Stone Size	15×331×686 mm	15×331×686 mm
Stone Quantity	3 PCS	3 PCS
Cable Specs	3×4 mm ²	5×2.5 mm ²
Cable Brand	rubber sheathed cable	rubber sheathed cable

Technical Parameters

Name	Electric Pizza Oven	Electric Pizza Oven
Model	PS-602/PS-602E	PS-603/PS-603E
Capacity	2-deck	3-deck
Rated Voltage	380V 3N~	380V 3N~
Rated Input Power	13.2 kW	19.8 kW
Rated Current	20 A	30 A
Machine size	1420×880×1300 mm	1420×880×1620 mm
Stone Size	15×331×686 mm	15×331×686 mm
Stone Quantity	6 PCS	9 PCS
Cable Specs	5×4 mm ²	5×4 mm ²
Cable Brand	rubber sheathed cable	rubber sheathed cable